



BENEFITTING THE INDIANAPOLIS ZOO



CUVÉE 2021

Elegant Vintages

23rd Annual International Wine Auction
presented by **Fifth Third Private Bank**

Catalog & Program
March 20, 2021 • Conrad Indianapolis

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CUVÉE 2021

Elegant Vintages

23rd Annual International Wine Auction
presented by **Fifth Third Private Bank**

Proceeds from this event will help provide care and food for the animals at the Indianapolis Zoo. Your gift is a valued contribution to our effort to connect the world's animals, plants and people and will help to positively impact the lives of the Zoo's 213 animal species.



Evening Schedule

Turkle & Associates and Phases Skin Care and Laser Center	
VIP Patrons' Reception & Silent Auction	5pm
General Reception & Silent Auction	6pm
Silent Auction Area I Closes	6:40pm
Dinner	6:45pm
Silent Auction Area II Closes	7:15pm
Silent Auction Area III Closes	7:30pm
Live Auction presented by Moyer Fine Jewelers	8pm

Co-Chairpersons

Holiday W. Banta and T.J. Cole

Auctioneer

Darin Lawson

Wickliff Auctioneers

Indianapolis Zoo President & CEO

Robert W. Shumaker, Ph.D.



IndianapolisZoo.com

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Menu for Dinner

HORS D'OEUVRES

Savory Goat Cheese Tartlet, Tomato Jam, Micro Greens

Smoked Pork Tenderloin, Whipped Parsnip, Caraway Jus, Pickled Radish, Rye Crisp

Moroccan Lamb Meatball, Mint Spring Pea Pesto

Mini Yorkshire Puddings, Lobster, Tarragon Aioli

Wild Mushroom Ragoût, Crispy Polenta, Comté Cheese

FIRST COURSE

Sea Scallops Ceviche, Yuzu, Jalapeño, Avocado Coulis, Arugula Salad

SECOND COURSE

Duck Duo: Roasted Breast, Cara Cara Oranges, Confit Legs, Cipollinis, Caramelized Endive

THIRD COURSE

Ribeye Cap Steaks, Fried Baby Potatoes, Smoked Tomato Sauce, Parsley Aioli

FINALE

Mocha Pots de Crème, Macaron Trio, Seasonal Berries

*Tonight's duck is from Maple Leaf Farms in Milford, Indiana,
the sea scallops are wild caught in Portland, Maine
and the ribeye is from Legacy Meats in Reynolds, Indiana.*

Michael Snyder, Executive Sous Chef

Dinner Wine Offerings

CONNOIZOER

Louis Jadot Meursault Côte de Beaune France 2017
Domaine Drouhin Laurène Pinot Noir Dundee Hills 2017
Caymus-Suisun Petite Sirah Grand Durif Suisun Valley 2018
Nickel & Nickel DeCarle Cabernet Sauvignon Napa 2017
Cakebread Reserve Chardonnay Napa 2018
Castello Banfi Brunello di Montalcino DOCG Tuscany Italy 2015
The Hess Collection Cabernet Sauvignon Napa 2018

PATRON

Austin Hope Paso Robles Cabernet Sauvignon Central Coast 2019
Duckhorn Sauvignon Blanc Napa 2019
Francis Coppola Directors Cut Sonoma Cinema 2017
Calera Pinot Noir Central Coast 2016
Trefethen Estate Oak Knoll Chardonnay Napa 2018
Chateau D'Aqueria Tavel Rose Rhone Valley 2019

TURKLE & ASSOCIATES AND PHASES SKIN CARE & LASER CENTER

VIP PATRONS' RECEPTION

Diora Pinot Noir La Petite Grace Monterey Central Coast 2018
Gloria Ferrer Sonoma Brut NV

RECEPTION

King Estate Pinot Gris Willamette Valley 2018
St Francis Cabernet Sauvignon Sonoma 2018

Auction Lot Descriptions

The live and silent lot descriptions were prepared by Holiday W. Banta, T.J. Cole and Renee Wilmeth. Most of the lot description comments contained herein and on the silent auction bidder sheets were provided by the international wine expert Robert Parker (www.RobertParker.com), Wine Spectator magazine (www.WineSpectator.com) and Allen Meadows's Burghound (www.Burghound.com). We encourage you to visit these websites, which are invaluable resources for wine lovers. In all instances when we quote one of these sources or their wine ratings and maturity estimates, the source is given attribution directly thereafter at the bottom of the lot description. All such information obtained from these sources is subject to copyright owned by the respective source. All other auction lot comments were written by Holiday W. Banta, T.J. Cole and Renee Wilmeth, and they alone are responsible for their content.

Procedures

SILENT AUCTION: The Silent Auction will take place during the Reception and Dinner. All bids are binding. Please carefully read the following sections entitled "Buyer Information" and "Conditions of Sale."

BIDDING PROCEDURES: A brief description of the item and any specific terms of purchase will be located near each item. To bid on an item, guests should search by item description or lot number on their mobile device.

CLOSING: Silent Auction bidding will close as determined during the evening of the Auction. When a Silent Auction lot closes, the highest bidder in the electronic bidding system will be considered to have purchased the item.

PAYMENT: All items, silent and live, must be paid for by the end of the evening. For those purchasing by credit card, you may swipe your card into our AuctionPay terminal, and all of your purchases will automatically be billed to your credit card, thereby saving you time at check-out.

PURCHASE REMOVAL, PICK-UP AND DELIVERY: All purchases, silent and live, must be removed from the premises by the purchaser by the end of the evening. All purchases (except dinners and trips for which redemption details will be provided to the winning bidder) may be picked up at checkout after payment has been received.

LIVE AUCTION: The Live Auction will take place following dinner. For a description of the lots to be offered, please turn to that section of the catalog. Prior to the start of the Live Auction, you are encouraged to review the Live Auction items, which will be displayed in a room to the right of the check-in area and behind the west foyer of the ballroom. Once registered upon arriving at the Auction, guests will receive a paddle and paddle number. Bids can only be placed by guests with bidding paddle numbers. All bids are binding. Please carefully read the following sections entitled "Buyer Information" and "Conditions of Sale."

DINNERS AND TRIPS: Unless a specific date and time are given in the lot description, dinners and trips are subject to dates and times mutually agreed upon by both the donor and purchaser.

Buyer Information

1. "Indianapolis Zoo" means the Indianapolis Zoo, the Wine Auction Committee, the auctioneer and their respective members, agents and representatives.
2. **CONDITIONS OF SALE:** Please study this catalog, including, but not limited to, the "Conditions of Sale" enumerated on the following page.
3. **AUCTION LOTS:** Wines and other items are grouped as lots as specified in this catalog. Lots are marked by lot number. The quantity offered and the donor's name are contained in the lot description. Unless otherwise announced by the Indianapolis Zoo or the auctioneer at the time of sale, all bids are per lot as numbered in this catalog.
4. **BIDDING:** Minimum bidding increments are at the discretion of the Indianapolis Zoo or the auctioneer.
5. **ESTIMATED SALE PRICE AND FEDERAL INCOME TAX INFORMATION:** An estimated sale price is printed with each lot. These prices are intended only as a rough guide for bidding and do not constitute a representation or assurance of the fair market value of the lot. Amounts paid in excess of the fair market value may be deducted for federal income tax purposes. Bidders should consult their own tax advisors.
6. **SALES TAX:** Pursuant to Indiana Code § 6-2.5 - 6-2.6, personal property purchased at the Auction is exempt from the Indiana State Gross Retail Tax.
7. **PAYMENT:** All buyers must pay the full purchase price (as defined in the "Conditions of Sale") on the evening of the Auction. All payments shall be in cash, certified or cashier's check, accepted credit cards (MasterCard, Visa, or American Express), or personal check with satisfactory proof of identity. All checks for items purchased shall be made payable to the Indianapolis Zoo.

TITLE TO ALL LOTS PURCHASED SHALL PASS IN THE STATE OF INDIANA. BIDDERS ARE REMINDED THAT VARIOUS STATES IMPOSE LAWS AND LIMITATIONS ON ALCOHOLIC BEVERAGES THAT MAY BE PURCHASED AND BROUGHT INTO THEIR JURISDICTIONS FROM ANOTHER STATE. SOME STATES MAKE SUCH SHIPMENTS A CRIME. ALL BIDDERS ARE STRONGLY ADVISED TO INVESTIGATE THE POSSIBILITY OF SUCH LAWS AND LIMITATIONS AND TO DETERMINE THE MANNER IN WHICH ALCOHOLIC BEVERAGES SHALL BE BROUGHT INTO ANOTHER STATE FROM INDIANA SO AS TO COMPLY WITH ALL OF SAID STATE'S REQUIREMENTS. THE INDIANAPOLIS ZOO DOES NOT ASSUME ANY RESPONSIBILITY FOR ASSURING COMPLIANCE WITH APPLICABLE LAWS, LIMITATIONS, OR REQUIREMENTS. PURCHASER AGREES TO INDEMNIFY AND HOLD HARMLESS THE INDIANAPOLIS ZOO AS A RESULT OF PURCHASER'S FAILURE TO COMPLY WITH ANY SUCH LAWS, LIMITATIONS, OR REQUIREMENTS. YOU MUST BE AT LEAST 21 YEARS OF AGE OR OLDER TO PURCHASE ALCOHOLIC BEVERAGES FROM THE INDIANAPOLIS ZOO.

8. **REMOVAL OF AUCTION ITEMS:** All items must be removed by the purchaser at the end of the evening, unless special arrangements are agreed upon by the purchaser and one of the Auction's Co-Chairs, in writing.

Conditions of Sale

The property listed in this catalog, as may be amended by addendum sheet or oral announcement before or during the sale, is offered for sale subject to the following terms and conditions:

1. ALL PROPERTY IS SOLD “AS IS” AND THE INDIANAPOLIS ZOO DOES NOT MAKE ANY WARRANTIES OR REPRESENTATIONS, EXPRESSED OR IMPLIED, OF ANY KIND OR NATURE WHATSOEVER WITH RESPECT TO THE PROPERTY. In no event shall the Indianapolis Zoo be deemed to have made any representations or warranties of any kind or nature, including, but not limited to, merchantability, description, genuineness, attribution, provenance, or condition concerning the property. No statement, including, but not limited to, statements made in this catalog, made at the sale, made in the bill of sale, made in the invoice, or elsewhere, shall be deemed a warranty or representation or an assumption of liability. The Indianapolis Zoo shall not be liable for any incidental, special, or consequential damages arising from the sale of any property.
2. The shipping of wines, particularly of older wines, can be very risky. The Indianapolis Zoo cannot assume responsibility for deterioration of wines or damage to wines from conditions resulting from shipping.
3. Any statements as to authorship, attribution, origin, date, age, provenance, or condition of wine(s) is a statement of opinion and is not to be taken as a warranty or statement or representation of fact by the Indianapolis Zoo. The Indianapolis Zoo reserves the right, in forming its opinion, to consult and rely on any expert or authority.
4. As used in these “Conditions of Sale,” the term “final bid” means the price at which a lot is knocked down to the buyer, and the term “the full purchase price” means the sum of the final bid(s) payable by the buyer.
5. The Indianapolis Zoo reserves the right to withdraw any lot before or at the sale or to combine two or more lots or add additional lots.
6. Some of the lots in this sale are offered subject to a reserve, which is the minimum price below which the lot will not be sold. Such reserve may or may not be confidential. The Indianapolis Zoo may implement the reserve by bidding through their representatives or by other means determined by the Indianapolis Zoo at the sale.
7. During the Live Auction, the highest bidder acknowledged by the auctioneer shall be the buyer. The auctioneer has the right to reject any bid and to advance the bid at his absolute discretion and, in the event of any dispute between bidders, to determine the successful bidder or to reoffer and resell the article in dispute. Should there be any dispute after the sale, the Indianapolis Zoo’s record of final sale shall be conclusive. Upon the fall of the auctioneer’s hammer, the buyer assumes full risk and responsibility for the lot and will be required to supply his/her name and address and pay the full purchase price. Receipt of payment shall be deemed the completion of the sale. If the buyer fails to comply with any such requirement, the lot may be put up and sold again at the auctioneer’s discretion.

Continued on next page

8. If any terms and conditions contained in this catalog are not complied with by the buyer, the Indianapolis Zoo may, in addition to asserting all remedies available by law; (i) hold the buyer liable for the purchase price; (ii) cancel the sale, retaining as liquidated damages any payment made by the buyer; or (iii) immediately resell the property, with or without notice to the buyer. If the Indianapolis Zoo resells the property, the buyer shall be liable for the payment of any deficiency in the purchase price and all costs including, but not limited to, warehousing, the expenses of both sales, reasonable attorneys' fees, and all other charges due hereunder, and incidental, special, and consequential damages.
9. The Indianapolis Zoo reserves the right to refuse admission to the premises or attendance at the Auction, subject to its sole discretion.



INDIANAPOLIS

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By placing your bids tonight you are creating a

**WIN(e) WIN(e) WIN(e)
SITUATION!**

1. You win...because you get to take home outstanding wines!
2. The Zoo wins...with the funding from this great event!
3. The Indianapolis community wins...because this funding will make our Zoo even better!



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Live Auction Lots

LOT No. 1

LET'S GET THIS PARTY STARTED

1 1.5L MAGNUM 2006 LOUIS ROEDERER BRUT CHAMPAGNE CRISTAL

Donation of Don & Angela Woodley

This elegant version shows beautiful texture and a sense of finesse despite the underlying power of vibrant acidity and smoky minerality. The palate offers a finely layered mesh of blackberry, poached pear, almond pastry, lemon zest and pickled ginger flavors. **95 pts.** (Wine Spectator)

The 2006 Cristal shows rich and ripe (tropical) fruit on the nose along with delicate brioche notes. Round and textured on the palate, this is a generous but fresh, fine and salty Cristal with a very long and greatly finessed finish. **95 pts.** (Wine Advocate)

Broad, ample and resonant on the palate, the 2006 Cristal dazzles with its pure richness and volume. Readers need to give the 2006 another 4-5 years in bottle (review is from 2014), perhaps longer, as the wine appears to be shutting down a bit. Tasted next to the 2002, today the 2006 is a bit less opulent but just as intense, layered and deep. This is a fabulous showing. **97 pts.** (Antonio Galloni, Vinous)

Estimate: \$600 — \$750

LOT No. 2

“STYLISH AND VOLUPTUOUS”

1 3.0L DOUBLE MAGNUM 2005 CHÂTEAU GRAND-PONTET SAINT-ÉMILION

Donation of Mr. Allen Wilkie

Intense aromas of crushed berry, toasty oak, coconut and milk chocolate lead to a full-bodied palate, with soft, velvety tannins and a long, flavorful finish. Stylish and voluptuous. Best after 2013. **92 pts.** (Wine Spectator)

Estimate: \$500 — \$600

LOT No. 3

GET UP CLOSE AND PERSONAL WITH THE ORANGUTANS!

PERSONAL BEHIND-THE-SCENES TOUR FOR FOUR (4) WITH THE
INDIANAPOLIS ZOO ORANGUTANS
HOSTED BY DR. ROBERT SHUMAKER, THE WORLD'S FOREMOST EXPERT
ON ORANGUTAN COGNITION

ARTWORK PAINTED BY FEMALE ORANGUTAN, MILA

LOT NO. 3 CONTINUED

BONUS BEHIND-THE-SCENES TOUR WITH THE ALASKAN BROWN BEARS

Donation of the Indianapolis Zoo

In 2014, the Indianapolis Zoo opened the Simon Skjodt International Orangutan Center. A few new orangutans have joined our group and a lot of important work has happened at the Center in six years. We'd like for you to have a chance to get up close and personal with the orangutans. You will be amazed at these gentle giants with whom we share 98 percent of our DNA.

The winning bidder and up to three guests will enjoy a personal behind-the-scenes tour of the Simon Skjodt International Orangutan Center with Dr. Robert Shumaker, the Zoo's President & CEO, and the world's foremost expert on orangutan cognition. Tonight, you also get to take home an original one-of-a-kind orangutan work of art painted by Mila, our five-year-old orangutan.

Your visit will include:

- Private behind-the-scenes visit and insider's view to meet the orangutans.
- Each guest to receive an autographed copy of Dr. Robert Shumaker's book, "Orangutans."
- A bonus behind-the-scenes tour that day to meet the Zoo's two Alaskan brown bears – Mikal and Kiak, also hosted by Dr. Rob!

This tour is restricted to four (4) guests. All guests must be 12 years of age or older.

Valid July 1-Sept. 30, 2021.

Estimate: \$1,600 — \$2,000

LOT NO. 4

POUSSE D'OR MONOPOLE VERTICAL!

**1 750ML 2009 DOMAINE DE LA POUSSE D'OR VOLNAY PREMIER CRU
CLOS DES 60 OUVRÉES (MONOPOLE)**

**1 750ML 2010 DOMAINE DE LA POUSSE D'OR VOLNAY PREMIER CRU
CLOS DE LA BOUSSE D'OR (MONOPOLE)**

**1 750ML 2011 DOMAINE DE LA POUSSE D'OR VOLNAY PREMIER CRU
CLOS DES 60 OUVRÉES (MONOPOLE)**

Donation of Ms. Trudy W. Banta

2009: The ripest nose to this point exhibits liqueur-like notes of plum, blue berry and violets that complement well the equally ripe, opulent and mineral-inflected flavors that are also quite full-bodied, all wrapped in a detailed, vibrant and hugely long finish. The underlying material here is superb and this should easily improve for the next 12 to 15 years and last for an equivalent period thereafter. **94 pts.** Drink: 2021+. (Burghound)

2010: This is slightly more complex if not more elegant with a more floral-infused nose that includes rose petal and violets on the plum and black cherry infused nose. There is excellent concentration to the detailed, intense and delicious flavors that possess that beguiling sense of underlying tension that carries over to the mouth coating and suave yet firm and enduring finish. **92 pts.** Drink: 2020+. (Burghound)

2011: A pure and gorgeously complex nose offers up notes of extract of black pinot fruit, stone, anise,

LOT No. 4 CONTINUED

sandalwood and lavender nuances. The flavor profile displays more volume and richness than the regular Caillerets with perhaps a bit more minerality as well before culminating in a palate soaking finish that goes on and on. Note however that this is a distinctly firm wine in the context of the 2011 vintage and will need at least a decade of bottle age to arrive at its peak. A beautiful effort. **93 pts.** Drink: 2021+. (Burghound)

Estimate: \$400 — \$475

LOT No. 5

PUT IT AROUND HER NECK TONIGHT!

18K YELLOW GOLD 0.79 CTW ROUND BRILLIANT DIAMOND PENDANT

Donation of Moyer Fine Jewelers

Nearly one carat of diamonds! The center stone has been certified by the Gemological Institute of America as K VS2. Put this amazing diamond pendant necklace on her neck tonight!

The necklace will be delivered immediately to the winning bidder's table.

Estimate: \$3,000 — \$4,000

LOT No. 6

AN "A-LIST BRUNELLO"

**3 750ML 2013 CASANOVA DI NERI BRUNELLO DI MONTALCINO CERRETALTO
(IN UNOPENED ORIGINAL WOODEN CASE)**

Donation of April & Rick Sasso

This intense version is concentrated, with black cherry, blackberry, graphite, tobacco and spice flavors, yet remains light-footed due to the racy profile. Structured, yet beautifully balanced and youthful. Shows purity and length on the aftertaste, which introduces a floral component. 814 cases made, 150 cases imported. **98 pts.** Drink: 2022 – 2045. (Wine Spectator)

There are a handful of wines in Italy that make me nervous before I taste them because my expectations are so high. This is one of those wines. Indeed, previous editions of Cerretalto have earned the coveted 100 point score, and I am astutely aware of the pedigree and potential that comes forth with each new vintage. As enthusiastic as my assessment of the 2013 Brunello di Montalcino Cerretalto is, I'm stopping short of that perfect score. This vintage is something of a moving target with wines that are beautiful,

without a doubt, yet the growing conditions were not even across the appellation, and achieving optimal tannic management posed a challenge to many producers. If I were to make any criticism of this wine, it would fall along those lines. That aside, this is a beautiful Brunello that boasts deep intensity and bold black fruit flavors that are plummy and rich. Spice, toasted oak and tobacco frame that primary fruit. Cerretalto ages in oak for 30 months and that strong imprint has added to the structure, depth and contemporary character of this A-list Brunello. That oak imprint is also reinforced in the wine's tannins. There's no doubt that this wine needs more cellar aging. I would absolutely not suggest drinking it

LOT NO. 6 CONTINUED

within the next five years (review is from 2019). Any awkwardness it shows now should iron itself out with more bottle time. Only 9,771 bottles were made. **97 pts.** Drink: 2023 – 2040. (Wine Advocate)

Estimate: \$1,100 — \$1,400

LOT NO. 7

SPECTACULAR PETER MICHAEL HORIZONTAL-VERTICAL

1 750ML 2016 PETER MICHAEL SAUVIGNON BLANC L'APRÈS-MIDI

1 750ML 2016 PETER MICHAEL CHARDONNAY BELLE CÔTE

1 750ML 2016 PETER MICHAEL CHARDONNAY LA CARRIERE

1 750ML 2016 PETER MICHAEL CHARDONNAY MA BELLE-FILLE

1 750ML 2017 PETER MICHAEL SAUVIGNON BLANC L'APRÈS-MIDI

1 750ML 2017 PETER MICHAEL CHARDONNAY BELLE CÔTE

1 750ML 2017 PETER MICHAEL CHARDONNAY LA CARRIERE

1 750ML 2017 PETER MICHAEL CHARDONNAY MA BELLE-FILLE

Donation of Dr. & Mrs. Robert Shoemaker

2016 L'Après-Midi: Blended of 86% Sauvignon Blanc and 14% Sémillon, the 2016 Sauvignon Blanc l'Après Midi is scented of crushed stones, white pepper, struck flint and dried herbs over a core of lemons and grapefruit juice with a touch of chalk dust. Medium-bodied, it fills the palate with zesty citrus flavors complemented by mineral notes, finishing long. 2,450 cases were made. **93 pts.** (Wine Advocate)

2016 Belle Côte: The 2016 Chardonnay Belle Cote charges forth from the glass with gregarious tropical fruits—lychees, melon and pineapple—with hints of allspice, Turkish delight, honeysuckle and gingerbread. Full-bodied, rich and exuberant in the mouth, it has wonderfully spicy mid-palate expression and a long, decadent finish. 1,860 cases produced. **96 pts.** Drink: 2019 – 2031. (Wine Advocate)

2016 La Carriere: The 2016 Chardonnay la Carriere has a gorgeous nose of warm grapefruit, white peaches and lime blossoms with touches of lightly toasted bread, crushed almonds and chalk dust. The palate is medium to full-bodied, refreshing and lively with loads of mineral sparks coming through on the very long finish. 1,885 cases produced. **95 pts.** Drink: 2019 – 2029. (Wine Advocate)

2016 Ma Belle-Fille: The 2016 Chardonnay Ma Belle Fille slowly unfurls in the glass to reveal vibrant key lime pie, lemongrass, pink grapefruit and white peaches scents with suggestions of crushed stones, clotted cream, almond croissant and orange blossoms. Medium to full-bodied and with a fantastic intensity of citrus and stone fruit layers giving way to loads of mineral accents, it finishes long and creamy. 1,650 cases produced. **98 pts.** Drink: 2019 – 2034. (Wine Advocate)

2017 L'Après-Midi: A blend of 90% Sauvignon Blanc and 10% Sémillon (30% Musque clone) 100% barrel fermented with 10% new oak, the 2017 Sauvignon Blanc l'Après Midi gives wonderfully perfumed notes of honeyed apricots, guava and passion fruit with touches of lime blossoms and lemongrass plus a waft of wild thyme. Medium-bodied, the palate delivers mouth-filling exotic fruit with seamless freshness and

LOT NO. 7 CONTINUED

a good long finish. 2,160 cases produced. **93 pts.** Drink: 2018 – 2023. (Wine Advocate)

2017 Belle Côte: The 2017 Chardonnay Belle Cote (composed of Rued clone and Old Wente) grows exponentially on the nose and, with swirling, achieves a crescendo of fresh pineapple, lemon meringue pie, key lime and pink grapefruit with wafts of lychees, rose oil, allspice and tangerine peel. Full-bodied, the palate is wonderfully nuanced with loads of subtle savory and citrus layers and a lively line of freshness cutting through the creamy texture, finishing on lingering praline and brioche-inspired notes. 2,194 cases were made. **97 pts.** Drink: 2020 – 2032. (Wine Advocate)

2017 La Carriere: The 2017 Chardonnay la Carriere has a little more Old Wente clone selection in it from this year. It features a bombastic, staggeringly expressive nose of baked peaches, honey-drizzled pears, crème brulee and lemon tart with wafts of poached pears, gingerbread and toasted almonds. Full-bodied, rich and seductive in the mouth, the palate is completely coated in honey-laced stone fruit and spiced pears layers, featuring and racy backbone and hedonic texture, finishing very long and spicy. 2,587 cases were made. **96+ pts.** Drink: 2020 – 2031. (Wine Advocate)

2017 Ma Belle-Fille: The 2017 Chardonnay Ma Belle Fille comes bounding out of the glass with all the joy and energy of a new puppy, featuring pronounced notes of apricot tart, honey toast, ginger snaps and lemon curd over a core of warm pears, apple pie and allspice, plus a hint of beeswax. Full-bodied, the palate is beautifully creamy and opulent with loads of spicy accents supporting the stone fruit layers, finishing with great freshness and minerality. 1,802 cases were made. **98+ pts.** Drink: 2021 – 2034. (Wine Advocate)

Estimate: \$700 — \$900

LOT NO. 8

THE OCEAN IS CALLING — AND YOU MUST GO!

**LUXURY HOME FOR ONE WEEK IN CABO SAN LUCAS
THREE BEDROOMS EACH WITH PRIVATE BATH
VALID BETWEEN JUNE 7-20, 2021
(MAXIMUM OF SIX PEOPLE)**

Donation of a Friend of Elegant Vintages

This Experience Includes:

- Transfer in Cabo to and from the airport
- Breakfast prepared for you daily
- Transportation to local restaurants in Cabo
- Beach access and three private pools
- Private charter one-day snorkel and sunset cruise — Captain and First Mate included

Life is better at the beach and there's something for everyone in Cabo! Enjoy a perfect seven-night stay in this stunning guest house on Cabo San Lucas. Cabo San Lucas's outstanding beaches and desert landscapes make it a luxurious place to unwind, and the activities are endless: swimming, fishing, snorkeling, jet skiing, parasailing, diving and horseback riding. Dolphin and whale watching tours are also extremely popular in Cabo!

This dream house is just steps from a gorgeous beach and features three pools, including a beachfront infinity edge pool with a stunning view. Take advantage of your boat for one afternoon to snorkel with a sunset cruise to follow.

LOT NO. 8 CONTINUED

This package is available for **seven (7) nights between June 7-20, 2021**. The winning bidder can bring up to five people to the world-renowned destination. Enjoy a fresh breakfast prepared for you daily, snorkeling, a sunset cruise and transportation to local restaurants in Cabo. The winning bidder will experience the trip of a lifetime!

This fantastic home is located in Cabo San Lucas, Mexico. Amenities include:

- Three bedrooms, each with queen-sized bed and ensuite bath with shower
- Stunning Sea of Cortez views from large palapa area
- Beachfront infinity edge pool
- Outdoor bar, dining and lounge area with Viking grill
- One-minute walk to the beach
- Outdoor private children's play area

This special experience is valid for six (6) guests maximum during your choice of seven nights between June 7-20, 2021. No exceptions or date changes allowed. Owner is not legally liable for guests during stay on property.

Estimate: \$10,000 — \$12,000

LOT NO. 9

CHÂTEAUNEUF MASTERY

1 3.0 L DOUBLE MAGNUM 2004 CLOS DES PAPES CHÂTEAUNEUF-DU-PAPE

Donation of Ms. Holiday W. Banta & Mr. T.J. Cole

The 2004 Clos des Papes Chateuneuf du Pape has turned out to be one of the finest wines of the vintage, tipping the scales at just over 15% alcohol and actually coming a few tenths of a degree within the 2003 and 2005 in terms of power and alcoholic degrees. The wine displays gorgeously sweet black raspberries, kirsch liqueur, and resinous, loamy soil notes. Medium to full-bodied, this blend of 65% Grenache, 20% Mourvedre, 10% Syrah, and the rest some of the other red varietals that are permitted, is performing beautifully and is certainly one of the vintage's superstars. The wine is full-bodied, powerful, rich, and as accessible as the 2003, but slightly fresher and not as muscular and thick. Nevertheless, this is a top effort from the father and son team of Paul and Vincent Avril. **95 pts.** Drink: now – 2027. (Robert M. Parker, Jr.)

Amazingly refined, with a pure, silky current of raspberry ganache and cassis flavors that glides along supple tannins. Hints of mocha, mineral and garrigue check in on the long, pure finish. Has serious structure for the long haul. All about balance and finesse. 6,880 cases made. **96 pts.** Drink: now – 2030. (Wine Spectator)

Estimate: \$700 — \$900

LOT No. 10

PUT THEM ON HER EARS TONIGHT!

18K YELLOW GOLD 1.51 CTW ROUND BRILLIANT DIAMOND HOOP EARRINGS

Donation of Moyer Fine Jewelers

Wow, 1.5 carats of diamonds! Put these beautiful, pierced diamond earrings in her ears tonight!

The earrings will be delivered immediately to the winning bidder's table.

Estimate: \$4,000 — \$5,000

LOT No. 11A

30TH ANNIVERSARY CALIFORNIA CABERNET, PT. 1

1 750ML 1991 ANDERSON'S CONN VALLEY CABERNET SAUVIGNON NAPA VALLEY
ESTATE RESERVE

1 750ML 1991 DALLA VALLE CABERNET SAUVIGNON NAPA VALLEY ESTATE

1 750ML 1991 MONDAVI CABERNET SAUVIGNON NAPA VALLEY RESERVE

1 750ML 1991 CHATEAU MONTELENA CABERNET SAUVIGNON NAPA VALLEY
"THE MONTELENA ESTATE"

1 750ML 1991 PAHLMAYER PROPRIETARY RED NAPA VALLEY

1 750ML 1991 RIDGE CABERNET SAUVIGNON MONTE BELLO

Donation of Dr. & Mrs. Robert Shoemaker

Conn Valley: As I stated in a previous report, the 1991 Cabernet Sauvignon is one of the most forward, velvety-textured wines made by the Andersons. The wine exhibits a beautifully saturated, dark purple color, and a nose of sweet cassis fruit, oak, flowers, and spices. This medium to full-bodied, smoothly-textured wine can be drunk now or cellared for 20 years. **93 pts.** (Robert M. Parker, Jr.)

Dalla Valle: The 1991 Cabernet Sauvignon (88% Cabernet Sauvignon and the rest Cabernet Franc and Merlot) is an opaque, deeply saturated, purple-colored wine with a super sweet, pure nose of black-cherries, cassis, minerals, and vanilla. The wine possesses exceptional richness, full body, ripe tannin, and a blockbuster finish. Approachable now, it promises to evolve for two decades. **94 pts.** (Robert M. Parker, Jr.)

Mondavi: This wine is just beginning to drink spectacularly well. The fabulous 1991 Reserve is the quintessential Napa Cabernet that represents a synthesis in style between the elegance of a first-growth Bordeaux and the ripe, intense, generous fruit of Napa Valley. It is just hitting its peak of maturity where it should remain for 10-20 years. **96 pts.** (Robert M. Parker, Jr.)

Montelena: Even more depth, focus, complexity and flavor than the 1990. Amazing length and detail.-- Chateau Montelena vertical (tasted in 1991). **97 pts.** (Wine Spectator)

Pahlmeyer: More primary and backward, the 2001 Cabernet Sauvignon needs 4-6 more years of cellaring, but is capable of lasting three decades or more. Composed of 80% Cabernet Sauvignon, 14% Merlot and the rest Cabernet Franc, Petit Verdot and a dollop of Malbec, it exhibits a dense, thick, black/

LOT No. 11A CONTINUED

purple color as well as emerging aromas of cedar, black currants, ink, graphite, charcoal and forest floor. This full-bodied, packed and stacked Cabernet offers a sexy, open-knit opulence on the attack followed by noticeable tannins. However, the latter component is clearly balanced by the wine's stunning concentration, texture and overall depth. As stated above, forget this beauty for another 4-6 years and drink it over the following 25-30+. **93 pts.** (Robert M. Parker, Jr.)

Ridge Monte Bello: Saturated ruby-black in hue, the 1991 Monte Bello is still a young wine, only entering its youthful plateau of maturity. Offering up a decadently jammy bouquet of ripe blackberries, crème de cassis, acacia flowers and creamy American oak, the wine is expansive and full-bodied on the palate, simultaneously open-knit but densely concentrated, with a decidedly voluptuous, textural profile. Supple and comparatively low in acidity and tannin (a perception Baugher tells me is confirmed by chemical analysis), this is a Monte Bello characterized more by exuberant generosity and drama than complexity (review is from 2018). **96 pts.** (Wine Advocate)

Estimate: \$1,900 — \$2,250

LOT No. 11B

30TH ANNIVERSARY CALIFORNIA CABERNET, PT. 2

1 750ML 1991 BERINGER CABERNET SAUVIGNON NAPA VALLEY PRIVATE RESERVE

1 750ML 1991 DUNN CABERNET SAUVIGNON HOWELL MOUNTAIN

1 750ML 1991 FORMAN CABERNET SAUVIGNON NAPA VALLEY

1 750ML 1991 JOSEPH PHELPS CABERNET SAUVIGNON INSIGNIA

1 750ML 1991 KISTLER CABERNET SAUVIGNON ESTATE

1 750ML 1991 STAG'S LEAP CABERNET SAUVIGNON CASK 23

1 750ML 1991 PHILIP TOGNI CABERNET SAUVIGNON NAPA VALLEY

Donation of Dr. & Mrs. Robert Shoemaker

Beringer: The second largest production of Beringer's Private Reserve, the 1991 came in just behind the 24,000 cases of the 1997. Interestingly, these are among the greatest Private Reserves made, and as Ed Sbragia told me, it was just one of those perfect vintages. One of the longest and coolest growing seasons in the history of California, it was marked by cool temperatures throughout the summer and a perfect Indian Summer. The hang time of the grapes, ranging from the date of flowering to the date of harvest, was historically long (I do not believe it has been equaled since). The Cabernet Sauvignon came from the same three sources as the 1990, Bancroft Ranch, the Home Vineyard in St. Helena, and Chabot Vineyard, and the tiny dollop of Cabernet Franc was from the Bancroft Ranch site. I've enjoyed many bottles of this spectacular effort, which still possesses a dense ruby/purple color as well as a sumptuous nose of spring flowers, graphite, loamy soil, creme de cassis, black cherries and blackberries. With sweet tannin, a full-bodied mouthfeel and incredible purity as well as youthfulness, this wine has another 15-20 years of life left in it (review is from 2011). If this were a Bordeaux, one would think it was 8-10 years old, not two decades. There are no hard edges, and the seamless integration of all the component parts make it one of the prodigious Beringer Cabernet Sauvignon Private Reserves to drink now as well as over the next 20 years. **96 pts.** Drink: 2011 – 2031. (Robert M. Parker, Jr.)

LOT No. 11B CONTINUED

Dunn: The 1991 Howell Mountain Cabernet is noticeably thicker and more highly extracted than the 1992 and 1993 vintages. It is a huge, rich, powerful wine with great depth, as well as a boat-load of tannin. Do not touch a bottle for at least 5-6 years (review is from 1994). **93 pts.** (Robert M. Parker, Jr.)

Forman: Forman's 1991 Cabernet Sauvignon (packaged in a heavy, broad-shouldered bottle) may be the most impressive Cabernet he has made. The wine's softer, fleshier palate suggests a lighter hand in acidification. The saturated black/ruby/purple color is followed by copious aromas of wonderfully rich and ripe cassis, intertwined with vague mineral and vanilla scents. Full-bodied, with terrific richness, layers of fruit, and a multidimensional personality, this gorgeously made, opulent Cabernet Sauvignon can be drunk now or cellared for 15-20 years. **94 pts.** (Robert M. Parker, Jr.)

Phelps Insignia: An extraordinary dense plum/purple color is followed by a seductive as well as explosive bouquet of white chocolate, creme de cassis, spring flowers, licorice and a touch of graphite. This full-bodied, opulent 1991 reveals a flawless integration of acidity, tannin, wood and alcohol. Magnificent in the mouth with an opulent and voluptuous texture, and not a hard edge to be found, it reveals mindboggling purity and vigor. This sensational Insignia can be enjoyed over the next 10-15+ years (review is from 2013). **100 pts.** Drink: 2013 – 2028. (Robert M. Parker, Jr.)

Kistler: Marked by herb, coffee and black olive notes, it's smooth and supple with polished currant and plum flavors, finishing with a complex aftertaste and fine tannins. **90 pts.** (Robert M. Parker, Jr.)

Stag's Leap: The superb 1991 Cask 23 Proprietary Red Wine appears to be one of the truly outstanding examples of this expensive proprietary red wine. The wine's saturated dark purple color is followed by a huge, unevolved but sexy nose of toasty new oak, dense, black-cherry and jammy cassis fruit, and vague scents of underbrush and spice. Extremely rich and concentrated, it offers intriguing blackcurrant and coffee flavors, full body, remarkable harmony, and a finish that lasts for nearly a minute. **96 pts.** (Robert M. Parker, Jr.)

Togni: The 1991 Cabernet Sauvignon is another upcoming re-release from the winery's library. It is one of the most unique wines I have ever tasted from Togni. The warm year yielded an abundant crop. At the time, Togni also made a white wine. Because of the size of the crop, the harvest took longer than normal, which meant the red grapes spent a little longer on the vine than they would have otherwise. The 1991 presents an intriguing combination of raciness from the super-ripe fruit, but within the classic Togni framework. Sweet tobacco, camphor, savory herbs, licorice and worn-in leather are some of the nuances that add complexity to the fruit. Layers of liqueur-like sweetness frame the beguiling finish. The 1991 is currently peaking, and it won't last forever, but readers lucky enough to taste this wine are in for a real treat. I have been fortunate to taste the 1991 twice over the last few months, and it has been hypnotic both times (review is from 2011). **96 pts.** (Wine Advocate)

Estimate: \$3,500 — \$5,000

LOT No. 12

INSTANT CELLAR

Donation of the Guests of the 2021 Elegant Vintages Auction

As most of you know, we ask each guest of the Auction to bring with them to the Auction one impressive bottle of wine for this lot.

There are often as many as 100 bottles or bottle equivalents in this lot (some guests bring magnums and double magnums!); that's more than nine cases of wine.

A different bottle of wine every day for almost three straight months!

LOT No. 12 CONTINUED

At the Auction, the auctioneer will announce the total number of bottles in this lot before taking bids.

Watch the live auction display to see the spectacular selection of wine increase as guests arrive for the evening. You will be amazed at the generosity of our guests and the high quality of the wines donated.

This is always fun — you'll want to get your paddle in the air in order to get a shot at this amazing lot!

If you are reading this prior to the Auction evening, start thinking about what you want to bring with you to the Auction to add to this collection for a very lucky bidder.

Estimate: \$3,500 — \$5,000

LOT No. 13

A CONNOISSEUR'S WINE

1 750ML 1996 CHÂTEAU AUSONE SAINT-EMILION GRAND CRU

Donation of Don & Angela Woodley

“This is a connoisseur’s wine. Chateau Ausone is a monumental property on Bordeaux’s right bank, and its wines often flirt with, or achieve, perfection in the judgment of professional wine critics. This 25-year old bottle is right in the middle of its 30-year drinking window, and will provide a phenomenal experience at your next dinner party. There is only one other bottle for sale in the U.S., and it is priced at \$1,200 (plus tax and shipping). I can assure you I will be bidding against you tonight.”

— T.J. Cole

I do not understand the critics of Alain Vautier, who now has sole control of Ausone and is taking the estate's quality to a higher level. Moreover, the wine is consistent, with great depth and richness on the mid-palate, without sacrificing Ausone's 40-50+ years of longevity. As I suspected, the 1996 is beginning to shut down (review is from 1999). I left it in the glass for nearly 30 minutes and was impressed with the nuances that developed. The color is a dense ruby/black/purple. Reluctant aromas of blueberries, blackberries, minerals, flowers, truffles, and subtle new oak eventually emerge. Elegant on the attack, with sweet ripeness, and a delicate, concentrated richness, the hallmark of this wine is subtlety rather than flamboyance. A sweet mid-palate sets it apart from many of the uninspiring Ausones of the eighties and seventies. The wine is stylish, and presently understated, with tremendous aging potential. **92 pts.** Drink: 2008 – 2040. (Robert M. Parker, Jr.)

Estimate: \$700 — \$1,000

LOT No. 14

A DINNER TO REMEMBER

**INCREDIBLE EIGHT-COURSE SEASONAL DINNER FOR EIGHT GUESTS
PREPARED BY RYAN NELSON, EXECUTIVE CHEF, LATE HARVEST KITCHEN**

LOT No. 14 CONTINUED

PAIRED WITH STUNNING WINES FROM DR. RICK WEBER'S EXTENSIVE CELLAR

Donation of Dr. Richard Weber & Late Harvest Kitchen

“Holly and I were in attendance at the last version of this dinner. I think 41 bottles of wine were consumed (I’m not making this up) between the eight guests, Dr. Weber, his Sommelier, Chef Ryan, and his staff. We started things off right by sabering a couple of bottles of Champagne (vintage Egly-Ouriet) out on the patio. During one course, Rick served a 1986 Ch. Mouton Rothschild (which was listed on the printed menu — I still have mine). He asked ‘do you think this is holding up better than the 1986 Lafite Rothschild?’ I gave my guess, and he said ‘why don’t we try them side-by-side and find out?’ Whereupon he produced a bottle and opened it. Two 33-year old First Growth Bordeaux in one course(!), and that wasn’t even the star of the show - don’t get me started on the heavenly 1970 Vega Sicilia Unico. You get the idea. You really don’t want to miss your chance for this experience.”

— T.J. Cole

Dr. Rick Weber’s wine dinners are famous for their hospitality, their food, and most of all, for the quality of the incredible wines from his cellar. Dr. Weber’s wine dinners have featured some of the world’s finest and most iconic wines (at a recent dinner, he served an 1863 Taylor’s Port!), paired with cuisine created by Indianapolis’s best chef. This dinner remains one of the premier oenological and gastronomic events of the year, and it is available only at this Auction.

If you are fortunate enough to win this lot, Chef Ryan Nelson of Late Harvest Kitchen will host you and seven of your friends in the restaurant and craft an eight-course seasonal menu with an Old World slant prepared using classical French techniques. Dr. Weber, one of the preeminent wine connoisseurs in the city, will work with the chef to carefully pair some of his best — and often most hard to find — wines for your enjoyment. Expect to open with a tête de cuvee Champagne and finish with a dessert course and dessert wine, including many amazing and rare wines in between. If the date allows, Dr. Weber will serve as your personal sommelier during the evening, sharing his knowledge about the wines.

Join Dr. Weber on a tour through his stunning wine cellar with the best wines in the world. The wines Rick serves at this dinner will blow you away.

Executive Chef and Owner Ryan Nelson of the sensational, north side hit Late Harvest Kitchen will prepare this lavish dinner for you and your guests. Nelson, who helmed The Oceanaire Seafood Room before opening his own restaurant, is believed by most to be the best chef in Indianapolis and is a favorite of those who love food and wine. The date and time of the dinner at Late Harvest Kitchen will be agreed upon between the winner of the lot and the Chef.

Estimate: \$7,000 — \$14,000

LOT No. 15

THREE PERFECT BORDEAUX

1 750ML 2009 CHÂTEAU CHEVAL BLANC ST. EMILION

1 750ML 2009 CHÂTEAU LATOUR PAUILLAC

1 750ML 2009 CHÂTEAU HAUT BRION PESSAC-LÉOGNAN

Donation of a Friend of Elegant Vintages

“Three perfect Bordeaux from the spectacular 2009 vintage — two of them First Growths! The bids for this

LOT No. 15 CONTINUED

lot will be taken 'per bottle.' The winning bidder will then have the option to select one, two or three of the bottles at the bid price per bottle. If any bottles are not chosen, then the bidding will begin again on the same basis and will continue until all bottles are sold."

– T.J. Cole

Cheval Blanc: Deep garnet colored, the 2009 Cheval Blanc offers up profound notions of baked blueberries, blackberry compote and crème de cassis with suggestions of chocolate mint, new leather and cloves plus a waft of candied violets. Medium to full-bodied, the palate is an exercise in elegance with very classy, super fine-grained tannins, beautiful freshness and layer upon layer of mineral-laced blue and black fruits, finishing long and perfumed. **100 pts.** Drink: 2020 – 2057. (Wine Advocate)

Latour: Deep garnet colored, the 2009 Latour is unashamedly youthful with bold blackcurrants, black cherries and warm plums notes plus nuances of cedar chest, aniseed, beef drippings, truffles and tapenade with a waft of tilled black soil. Full, concentrated and powerful in the mouth, it has a rock-solid frame of super ripe, grainy tannins and fantastic freshness, finishing very long and wonderfully minerally. Just a baby—this needs time! **100 pts.** Drink: 2022 – 2080. (Wine Advocate)

Haut Brion: The 2009 Haut-Brion is deep garnet colored and slightly closed and shy to begin, slowly unfurling to reveal sensuous notions of warm blackberries, plum preserves, mulberries and blackcurrant cordial with touches of star anise, mocha and damp soil. Full-bodied, taut and tightly wound in the mouth, the palate delivers mouth-coating black fruit and mineral layers with a very firm frame of ripe, grainy tannins, finishing long and earthy. This needs time! **100 pts.** Drink: 2020 – 2054. (Wine Advocate)

Estimate: \$3,700 — \$4,500

LOT No. 16

WEST COAST CULT

1 750ML 2003 COLGIN PROPRIETARY RED NAPA VALLEY IX ESTATE

1 750ML 2004 BERINGER CABERNET SAUVIGNON NAPA VALLEY PRIVATE RESERVE

1 750ML 2013 QUILCEDA CREEK CABERNET SAUVIGNON COLUMBIA VALLEY

1 750ML 2016 HERITANCE TAUB FAMILY VINEYARDS CABERNET SAUVIGNON
NAPA VALLEY BECKSTOFFER VINEYARD GEORGES III

1 750ML 2016 CONTINUUM PROPRIETARY RED NAPA VALLEY
SAGE MOUNTAIN VINEYARD

(BOLDLY SIGNED BY DANTE MONDAVI IN GOLD INK)

Donation of April & Rick Sasso

Colgin: The 2003 IX Estate Proprietary Red is a blend of 64% Cabernet Sauvignon, 31% Merlot and rest Cabernet Franc and Petit Verdot from their steep hillside vineyards. The youngest, tightest, most masculine wine of this quartet, it will benefit from another 5-6 years of cellaring and should have 25 years of life ahead of it (review is from 2013). This impressive, blue/purple-colored 2003 behaves more like a 4- to 5-year-old wine than one that is a decade old. It is just beginning to strut its full potential. There is a roasted meaty character to this beauty, along with plenty of cassis, blackberries, blueberries, incense and spring flower notes. It admirably reveals the great terroir Ann Colgin and her husband, Joe

LOT No. 16 CONTINUED

Wender, have unlocked high above Lake Hennessy. **96+ pts.** (Robert M. Parker, Jr.)

Beringer: I'll start with the best wine, which is the 2004 Cabernet Sauvignon Private Reserve, which is a blend of 6% Bancroft, 42% Steinhauer, 18% St. Helena Home Vineyard, 11% Marston, 3% Chabot, 3% Rancho del Oso, and 2% Lamyridae fruit. This spectacular 2004 has notes of barbecue smoke, roasted meats, black currants, licorice and a blackberry-like richness. Hints of coffee bean and white chocolate also make an appearance in this plump, full-bodied, voluptuously textured, dense ruby/purple-colored wine. This is a beauty. The 2004 Cabernet Sauvignon Private Reserve is approaching its late adolescence and should hold beautifully for at least another 10-15 years. **95 pts.** Drink: 2014 – 2029. (Robert M. Parker, Jr.)

Quilceda: I think the wine of the vintage, the 2013 Cabernet Sauvignon from the Columbia Valley is flat out sensational, and flirts with perfection. Its inky ruby/purple color is followed by incredible notes of cassis, black currants, smoked herbs, licorice and graphite. These give way to a full-bodied, utterly seamless Cabernet that has full-bodied richness, ultra-fine tannin and a killer finish. While it possesses the elegance and purity of the vintage, it has a stacked mid-palate, and deserves 4-5 years of cellaring. It will have two decades or more of overall longevity. **99 pts.** Drink: 2021 – 2041. (Wine Advocate)

Heritage: Deep garnet-purple colored, the 2016 Cabernet Sauvignon Beckstoffer Georges III displays profound crème de cassis, Black Forest cake and plum preserves scents with hints of hoisin, Indian spices, chargrill and unsmoked cigars plus a touch of dried Provence herbs. Full-bodied, rich and decadent in the mouth, it fills the palate with spice-laced black fruit preserves, framed by grainy tannins and finishing with a menthol kick. **95 pts.** Drink: 2019 – 2036. (Wine Advocate)

Continuum: The 2016 Proprietary Red Wine Sage Mountain Vineyard may very well be the single greatest vintage made here thus far. It is quite simply a stunning wine and a towering achievement from the Mondavi family. Powerful, ample and sweeping in stature, the 2016 boasts breathtaking intensity in all of its dimensions. I see the pure, vibrant fruit of the 2013, but with more finessed tannins that add to the wine's feeling of real sensuality. Bright, precise and finely sculpted with remarkable persistence and perfectly integrated tannins, the 2016 is positively stellar - not to mention one of the wines of the vintage. **100 pts.** (Vinous Antonio Galloni)

Estimate: \$1,300 — \$1,600

LOT No. 17

FUND-A-NEED

GIVE A GIFT OF THE ZOO TO HOOSIER FAMILIES

\$45,000 NEEDED TO HELP SUBSIDIZE LOW-COST ZOO MEMBERSHIPS AND TICKETS FOR FAMILIES AND SCHOOLCHILDREN

The Indianapolis Zoo is a valuable part of our community. When the Zoo closed its gates last spring for three months, we heard countless stories from people letting us know how much they missed the Zoo.

So many families and children were eager to return to the Zoo because they felt safe and comfortable visiting with us — and we provided a local escape from the realities of the pandemic. The community counted on us and the Indianapolis Zoo was there.

Now, more than ever, many families can't afford recreational outings to the Zoo. Schools also face continuously shrinking budgets and the first item often cut is field trips to the Zoo. Tonight, you can **Give a Gift of the Zoo.**

The Indianapolis Zoo is committed to helping these families and students by providing the

LOT NO. 17 CONTINUED

opportunity to enjoy nature and wildlife up close. The Zoo launched Greater Opportunity or “GO!” in 2010 as one way to offer at-risk families deeply discounted Zoo memberships. Since then, “GO!” Memberships has grown to provide more than 900 family memberships through 14 community organizations and schools serving at-risk families. In addition to “GO!” memberships, tickets were created to provide an additional way to serve those in our local community where a ticket price is a significant barrier. This includes family units as well as school and community groups.

The Indianapolis Zoo is able to provide “GO!” Memberships and Tickets for families and for school/community group field trips thanks to the generous support of the community.

Won't you raise your paddle and help us raise \$45,000 to provide children and families the opportunity to enjoy the wonderful Indianapolis Zoo this year?

- **\$5,000 helps subsidize Zoo memberships for 17 families and field trip tickets for 250 children**
- **\$2,500 helps subsidize Zoo memberships for 8 families and field trip tickets for 135 children**
- **\$1,000 helps subsidize Zoo memberships for 4 families and field trip tickets for 42 children**
- **\$500 helps subsidize Zoo memberships for 2 families and field trip tickets for 25 children**
- **\$250 helps subsidize Zoo memberships for 1 family and field trip tickets for 10 children**

For families, this means they can visit the Zoo as many times they wish. These memberships provide exactly the same kind of benefits and advantages as any other Zoo membership. Parking is provided, and public transportation stops right in front of the Zoo. These families can attend as many dolphin presentations as they like and get as many selfies with sloths as they want. For school/community groups, this means that students can get out of the classroom and learn about nature and animals, maybe for the very first time.

LOT NO. 18

MAILING LIST ONLY

6 750ML 2015 JUSTIN ISOSCELES RESERVE PASO ROBLES (IN ORIGINAL WOODEN CASE)

Donation of Mr. Allen Wilkie

“Justin’s ‘Isosceles’ Bordeaux-style red blend from Paso Robles is justifiably famous, but you may not have ever heard of the Isosceles Reserve. That is because it is reserved exclusively for their mailing list members. Each year, they draw from the most distinctive barrels from the top lots of each varietal to decide the final blend for this outstanding wine. Impressive in its youth, Isosceles Reserve will cellar nicely, gaining new layers of complexity, revealing the wine’s true potential over time. This vintage is 80% Cabernet Sauvignon, 7% Malbec, 7% Cabernet Franc, 5% Merlot, and 1% Petit Verdot.”

— T.J. Cole

This reserve bottling delivers rich aromas of candied black cherry, dark caramel, licorice and mocha. The palate on this Cabernet-dominant blend is taut yet exuberant, offering a black currant flavor against a chalky texture. **94 pts.** (Wine Enthusiast)

Estimate: \$850 — \$1,000

LOT No. 19

NAPA VALLEY EPICUREAN ADVENTURE

COOKING CLASS, FARMER'S MARKET TOUR, WINE TRAIN, CULINARY INSTITUTE OF AMERICA, MERITAGE RESORT AND SPA 3-NIGHT STAY WITH AIRFARE FOR TWO

Donation of the Meritage Resort & Spa, Grgich Hills Estate Winery,
Cooking with Julie and Napa Valley Wine Train

This Experience Includes:

- Cooking class and Oxbow Market tour with “Cooking with Julie” Cooking School, including a 3-course lunch with wine pairings for two
- Gourmet lunch for two on the Napa Valley Wine Train
- Culinary Institute of America gift card
- 3-night stay at the Meritage Resort and Spa in Napa Valley
- Round-trip coach class airfare for 2 from within the 48 contiguous U.S. to San Francisco or Oakland, CA

Located at the southern tip of Napa Valley in the Carneros region near where Napa and Sonoma meet, the Meritage Resort and Spa is situated on an eleven-acre private vineyard and offers an experience like no other for wine enthusiasts. Join Julie Logue-Riordan, CCP, for an insider's look at Napa Valley's culinary scene, as she takes you on an intimate tour of local farmers markets, followed by a small group hands-on cooking class and 3-course lunch paired with Napa Valley wine.

You and your guest will experience a leisurely train journey along the 36-mile round-trip between the historic town of Napa, through one of the world's most famous wine valleys, to the quaint village of St. Helena. Travel through the lush Napa Valley countryside and be transported back in time. Enjoy a fresh chef-prepared multicourse gourmet lunch aboard a stylishly refurbished antique Pullman rail car.

Cooking with Julie Cooking School

You and your guest will join Julie Logue-Riordan, CCP, for an insider's look at Napa Valley's culinary scene, as she takes you on an intimate tour of local farmers markets, followed by a small group hands-on cooking class and 3-course lunch paired with California wine.

The Oxbow Public Market, in the vibrant Oxbow District of downtown Napa, is located along the Napa River Trail. The mostly indoor 40,000-square-foot public market boasts a mix of gourmet purveyors showcasing the season's finest and freshest local produce, fish, cheese and other artisan products as well as local eateries. You will also have time to buy some goodies to bring home or for a picnic during your stay in Napa.

Then on to the kitchen with Julie, where you'll don aprons and turn your bounty into a wonderful wine country feast. Learn cooking theory, technique, tips and tricks. You will enjoy a fun and relaxed experience filled with great foods and paired with fine wine. (Maximum of 9 students.)

Julie is a Certified Culinary Professional and has been teaching for more than 20 years. She was classically trained by some of the world's most accomplished French Masters, is a graduate of L'Academie de Cuisine in Maryland and has taken numerous classes at the CIA-Greystone as well as around the world.

NOTE: This experience is offered on Mondays and select Tuesdays. The Napa Farmers Market may be offered instead of the Oxbow Market on select dates. Classes, dates and locations subject to change.

Napa Valley Wine Train

Enjoy a leisurely journey for two along the 36-mile round-trip between the historic town of Napa, through one of the world's most famous wine valleys, to the quaint village of St. Helena. Travel through the lush Napa Valley countryside and be transported back in time. Back to the romance and luxury of the golden age of train travel of the early 1900s, when guests explored the trains beyond their private quarters. Back to a time when a journey was meant to be savored from start to finish. Enjoy a fresh

LOT No. 19 CONTINUED

chef-prepared multicourse gourmet lunch aboard a stylishly refurbished antique Pullman rail car. In the spirit of traditional rail seating, you may share the experience — and a table — with another party.

Culinary Institute of America

One of the world's premier wine and food destinations, the Napa Valley is a true celebration of the winemaker, the farmer and the chef. It's also where you'll find two amazing culinary experiences just 20 miles apart — the Culinary Institute of America (CIA) at Greystone in St. Helena and the CIA at Copia in Napa. Whether you want to explore the ABCs of wine and cheese pairings (or wine and chocolate!) at a "Pairing Principles" demonstration, learn how to use the best of your farmers' market finds in a Farm to Table Chef's class, sip seasonal cocktails from the garden in the Somm's session or simply relax and dine at one of CIA's award-winning onsite restaurants, there is something for everybody's culinary appetite. Enjoy a **\$150 gift card** to use toward classes, dining and retail.

The Meritage Resort and Spa (Napa)

Enjoy a **3-night stay** in a standard guest room at The Meritage Resort and Spa which sits at the southern tip of Napa Valley in the shadow of the iconic Grape Crusher, a towering bronze sculpture depicting a farmer turning the handle on a basket press full of grapes. Lavish guestrooms include features such as plush beds, marble baths and plasma TVs.

The Meritage Resort at Napa offers the best of Wine Country, featuring the only underground luxury spa and tasting room located in The Estate Wine Cave. Conveniently located to explore both Napa and Sonoma Valley's extraordinary vineyards and wineries, The Meritage Resort is perfect for those who enjoy gourmet dining, great wines and Napa's casually elegant activities.

Airfare

This package includes round-trip coach class service for two from any major metropolitan airport in the 48 contiguous United States to San Francisco or Oakland, CA. Airfare taxes and a \$25 per person processing fee not included. Napa is approximately 1.5 hours north of San Francisco and Oakland.

ADDITIONAL INFORMATION: Travel must be completed within two years from the date of purchase. Reservations are subject to availability and must be booked a minimum of 60 days prior to travel. Ground transportation is the responsibility of the winner unless otherwise stated. Certificates cannot be replaced if lost, stolen or destroyed. Purchases are nonrefundable and packages cannot be resold.

Estimate: \$3,600 — \$4,500

LOT No. 20

POUSSE D'OR HORIZONTAL

1 750mL 2015 DOMAINE DE LA POUSSE D'OR CORTON BRESSANDES GRAND CRU

1 750mL 2015 DOMAINE DE LA POUSSE D'OR CORTON CLOS DU ROI GRAND CRU

1 750mL 2015 DOMAINE DE LA POUSSE D'OR VOLNAY PREMIER CRU
CLOS DES 60 OUVRÉES (MONOPOLE)

Donation of Don & Angela Woodley

Corton Bressandes: There is just enough reductive funk in evidence here as well to push what appear to be notably ripe fruit aromas to the background. I very much like the sense of energy to the lustrously textured broad-shouldered flavors that possess fine mid-palate density as well as a subtle minerality that

LOT No. 20 CONTINUED

progressively emerges as the long finish sits on the palate. This is very clearly built-to-age yet there is so much supporting extract that it should actually be approachable much younger than my suggested drinking window would indicate. In a word, terrific. **92-95 pts.** Drink: 2030+. (Burghound)

Corton Clos du Roi: There is just enough reductive funk in evidence here as well to push what appear to be notably ripe fruit aromas to the background. I very much like the sense of energy to the lustrously textured broad-shouldered flavors that possess fine mid-palate density as well as a subtle There is a pronounced ripeness to the less elegant and much more sauvage-inflected aromas of cassis, plum liqueur, freshly turned earth and forest floor nuances. The palate impression though is more like that of the Bressandes in that it's muscular yet reasonably refined while evidencing focused power on the well-balanced and gorgeously persistent finish. I very much like the mouth feel thanks to the dense but fine-grained tannins and this should also amply reward extended cellaring. **92-95 pts.** Drink: 2030+. (Burghound)

Volnay: There is enough reduction present to render the nose difficult to assess today. Otherwise there is a slightly finer mouth feel to the sleek, intense and sappy flavors that possess a highly polished and seductive mouth feel while brimming with minerality on the firm and youthfully austere finale. Like the Bousse d'Or this is going to require at least some patience and ultimately reward 12 to 15 years of cellar time. **92-94 pts.** Drink: 2027+. (Burghound)

Estimate: \$425 — \$500

LOT No. 21

“DINNER AT RENEE’S”

IN-HOME WINE DINNER FOR EIGHT (8) GUESTS IN ONE OF INDIANAPOLIS’S HISTORIC APARTMENTS

Donation of Renee M. Wilmeth & Dr. Dennis A. Trinkle

“Some of the finest meals — not just home-cooked meals, but finest meals — I have had in Indianapolis have occurred at the table in Renee Wilmeth’s dining room. Renee is a gourmet, talented chef and consummate host. And Dennis Trinkle, her wine partner for this meal, has an amazing cellar full of a large variety of wonderful wines, from the justifiably famous to the obscure-but-excellent wines that you may not have encountered before. Bring your friends, sit back and enjoy the food and wine while Renee and Dennis do all the work!”

— T.J. Cole

Dining is an elegant adventure at the house of Renee Wilmeth! Recent menus include foie gras torchon; baked epousses with honeycomb; braised lamb with lemon, tomato and cinnamon; whole roasted cauliflower with brown butter bread crumbs and fried capers; and even French classics like oeufs en meurette, sweetbreads, escargot and gougères. Looking for great wines? How about a 1987 Barolo or a 1998 Bandol? What about an old Burgundy or Bordeaux? California or Oregon wines more your thing? We’ve got you covered with Rochioli, Williams Selyem and Walter Scott.

Renee and Dennis are both members of the Chaîne des Rôtisseurs, Confrérie des Chevaliers du Tastevin, and Commanderie de Bordeaux, so it’s no surprise that any dinner they have their hands in is a model of great food, wine and conviviality. Recently, Renee found a new home — a downtown historic gem that makes her dining room a venue that’s as stunning as the meal.

This year, you can purchase the chance to enjoy one of Renee Wilmeth’s famous dinners in dramatic fashion in front of her two-story stained-glass windows accompanied by storied wines from Dennis

LOT No. 21 CONTINUED

Trinkle's cellar. You and seven friends will enjoy a dinner party custom-crafted to your tastes — foie gras, perhaps? Oysters? Crab? Crown roast? Cheeses from New York? Homemade baguettes?

Dennis and Renee will serve as your sommelier, chef and servers as you and your guests sit back and enjoy a great dinner party — without lifting a finger! The dinner will be scheduled at a mutually agreed upon date.

Estimate: \$4,000 — \$6,000

LOT No. 22

STUNNING AU BON CLIMAT VERTICAL

1 750mL 2015 AU BON CLIMAT CHARDONNAY SANTA YNEZ VALLEY
SANFORD & BENEDICT VINEYARD

1 750mL 2016 AU BON CLIMAT PINOT NOIR CALIFORNIA ISABELLE

1 750mL 2016 AU BON CLIMAT PINOT NOIR SANTA MARIA VALLEY
KNOX ALEXANDER

1 750mL 2016 AU BON CLIMAT PINOT NOIR SANTA YNEZ VALLEY
SANFORD & BENEDICT VINEYARD

1 750mL 2016 AU BON CLIMAT CHARDONNAY SANTA MARIA VALLEY
NUITS-BLANCHES AU BOUGE

1 750mL 2017 AU BON CLIMAT CHARDONNAY SANTA MARIA VALLEY HILDEGARD

Donation of Dr. & Mrs. Dennis A. Trinkle

2015 Sanford: A wine of total allure, the 2015 Chardonnay 30th Vintage Sanford & Benedict Vineyard is remarkably vivid and nuanced. Orange peel, wild flowers, spices, new French oak and tropical overtones all emerge from this voluptuous, ample Chardonnay. Bright saline notes add striking freshness to a Chardonnay that dazzles from the very first taste. The 2015 was aged in 100% new 350-liter Francois Freres barrels. Readers who want to understand why Sanford & Benedict is one of California's grand crus should make a point of checking out this magnificent Chardonnay from Au Bon Climat and Jim Clendenen. **96 pts.** (Antonio Galloni, Vinous)

2016 Isabelle: The 2016 Pinot Noir Isabelle is essentially a barrel selection from Au Bon Climat. Racy, perfumed and beautifully layered, the 2016 caresses the palate with stunning depth. Orange peel, tobacco, blood orange, spice, star anise and new oak add shades of exoticism throughout. A wine of exquisite beauty, the Isabelle is flat-out stunning in 2016. It got only a modest amount of stems (15%) and was aged in 100% new oak. **96 pts.** (Antonio Galloni, Vinous)

2016 Knox: The 2016 Pinot Noir Knox Alexander is another head spinning wine in this range. The Knox Alexander is built on a core of Bien Nacido, and then supplemented with other sites that Jim Clendenen has planted over the years. Powerful, rich and also quite tannic, the 2016 is going to need at least a few years in bottle to fully come together. Even in the early going, though, it is very clearly a special wine with tremendous promise. I absolutely love the energy here. **96 pts.** (Antonio Galloni, Vinous)

LOT No. 22 CONTINUED

2016 Sanford: The 2016 Pinot Noir Sanford & Benedict Vineyard is very pretty, especially in its aromatics, although it is quite a bit less expressive and giving on the palate. There is tremendous energy and persistence to the 2016, with plenty of underlying grip that gives the wine its sense of proportion. Bright red berry fruit, chalk, incense and white pepper add a brilliant upper register. This is another absolutely exquisite wine in the range. **94+ pts.** (Antonio Galloni, Vinous)

2016 Nuits: The 2016 Chardonnay Nuits-Blanches au Bouge, a barrel selection from Bien Nacido and Le Bon Climat, is rich, textured and yet also striking for its detail. Lemon confit, pineapple, mint and new oak all resonate in this super-classic Santa Maria Chardonnay. Sumptuous and rich, with tremendous balance, the 2016 Nuits-Blanches is positively stellar. This is a relatively rich style, with tropical tones and a good deal of barrel character from the two years the wine spent in 100% new oak, and yet the wine retains terrific energy. The 2016 is a super-classic Au Bon Climate Chardonnay. **95 pts.** Drink: 2020 - 2028. (Antonio Galloni, Vinous)

2017 Hildegard: The 2017 Hildegard Estate White, Jim Clendenen's Pinot Gris/Pinot Blanc/Aligote field blend, is impeccable in its balance. Tropical notes and a kiss of new French oak add an exotic flair to Pinot Gris/Blanc orchard fruit, lemon confit and floral notes. The 100% new oak is beautifully integrated, but it is the wine's overall balance that really stands out. In 2017, the Hildegard is naturally a bit richer than it usually is, and yet all the elements are very nicely woven together. It remains one of the most unique and compelling wines of Santa Barbara. **94 pts.** (Antonio Galloni, Vinous)

Estimate: \$400 — \$500

LOT No. 23

PUT IT ON HIS WRIST TONIGHT!

BREITLING AVIATOR 8 AUTOMATIC WATCH WITH BLACK DIAL & BLACK LEATHER STRAP

Donation of Moyer Fine Jewelers

The watch on offer tonight is a spectacular Breitling Aviator 8 Day & Date watch that features a black dial, showcasing the day of the week at the top 12 o'clock marker and the date opposite it at the 6 o'clock position. It features a 41mm steel case and is showcased on a black leather strap with white stitching for an incredibly classic look.

This is a completely mechanical, self-winding watch. No battery, no quartz crystal, no electronics. This is a high precision mechanical machine — high mech! Haut Horology at its finest.

The watch will be delivered immediately to the winning bidder's table. Put it on his wrist tonight!

Estimate: \$4,000 — \$5,000

LOT No. 24

2014 SINGLE VINEYARD PINOT NOIR COLLECTION

**1 750mL 2014 KOKOMO WINERY PINOT NOIR SONOMA COAST
WINEMAKER'S RESERVE PETERS VINEYARD**

LOT No. 24 CONTINUED

1 750ML 2014 RADIO-COTEAU PINOT NOIR SONOMA COAST LA NEBLINA

1 750ML 2014 PAPIETRO PERRY PINOT NOIR RUSSIAN RIVER VALLEY
LERAS FAMILY VINEYARDS

1 750ML 2014 FORT ROSS PINOT NOIR FORT ROSS-SEAVIEW
FORT ROSS VINEYARD STAGECOACH ROAD

1 750ML 2014 DONUM PINOT NOIR ANDERSON VALLEY YEAR OF THE HORSE

1 750ML 2014 DREW PINOT NOIR MENDOCINO THE GATEKEEPER

1 750ML 2014 LITTORAI PINOT NOIR ANDERSON VALLEY SAVOY VINEYARD

1 750ML 2014 RIVERS-MARIE PINOT NOIR SONOMA COAST SUMMA VINEYARD

1 750ML 2014 DEHLINGER PINOT NOIR RUSSIAN RIVER VALLEY GOLDRIDGE

1 750ML 2014 CALERA PINOT NOIR SANTA MARIA VALLEY SOLOMON HILLS
VINEYARD

1 750ML 2014 CAPIAUX PINOT NOIR SONOMA COAST WILSON VINEYARD

1 750ML 2014 PEAY PINOT NOIR SONOMA COAST SCALLOP SHELF

Donation of Dr. & Mrs. J. Alan Webber

“Another amazing collection from our own California Pinot Noir masters! Al and Jan Webber don’t just buy the best-of-the-best Pinots — they have boots on the ground in California. They spend several weeks a year there, visiting the wineries, tasting with the winemakers and walking the vineyards. If it makes it into their cellar, it is a stellar wine that has been vetted by two people with amazing palates. Here’s your chance to benefit from their research and their largesse.”

— T.J. Cole

Kokomo: Light in color yet meaty on the palate, this is a youthful, tightly wound red, firm in tannin and oak. The fruit profile is subtle, allowing spicier characteristics of cardamom and clove to shine. **91 pts.** (Wine Enthusiast)

Radio-Coteau: Dark red cherry, plum, licorice and menthol are some of the signatures, but it is the wine’s tension and brilliance that I find especially compelling. I tasted the 2014 from barrel. My impression is that the 2014 will require a bit more cellaring than normal. The Neblina is a blend of five sites, with Hallberg as the core vineyard. This is a gorgeous Pinot Noir from Radio-Coteau. **92-94 pts.** (Antonio Galloni)

Papietro Perry: No tasting notes. **90 pts.** (Wine Enthusiast)

Fort Ross: Not rated.

Donum: Rich and full-bodied, with a solid core of extracted dark berry and touches of sage, herb, plum and raspberry. The flavors are persistent on the finish, adding complexity and dimension, all supported by fine-grained tannins. 459 cases made. **91 pts.** Drink: 2018 – 2023. (Wine Spectator)

Drew: No tasting notes. **90 pts.** (Wine & Spirits)

Littorai: Pale to medium ruby-purple in color, the 2014 Pinot Noir Savoy Vineyard has a pretty perfume of lavender and rose hip tea over a core of red currents, raspberry leaves and forest floor. Light to medium-bodied, the palate exudes fresh red berry and gentle herbal flavors with a delicate frame of

LOT No. 24 CONTINUED

grainy tannins and lively acid, finishing long and earthy. 430 cases were made. **93 pts.** Drink: 2017 – 2022. (Wine Advocate)

Rivers-Marie: There is a vaguely liqueur-like quality to the pure essence of red berries that exhibit a wide range of spice and floral characters. The sleek and silky medium-bodied flavors possess a sophisticated mouth feel thanks to the supporting fine-grained tannins that also shape the beautifully well-balanced and highly persistent finale. This will need a few years to better develop additional depth but the underling material should be up to the challenge. **93 pts.** Drink: 2022+. (Burghound) **Dehlinger:** Defined by juicy plum, raspberry, cherry and blueberry flavors, this offers an enticing berry medley, joined by red licorice, dusty earth and mineral notes, achieving a measure of elegance and finesse. Young and gaining, this has a promising future. 1,065 cases made. **93 pts.** Drink: 2017 – 2023. (Wine Spectator)

Calera: The 2014 Pinot Noir Solomon Hills is a new wine that Calera has created exclusively for their wine club. As readers know, Solomon Hills is one of the top sites in Santa Barbara County and California for Pinot. That pedigree comes through nicely here. Dark red cherry, plum, cola, mint and lavender flesh out as the 2014 shows off its sublime personality. This is a classic Solomon Hills Pinot built on real class and total finesse. **92 pts.** (Antonio Galloni)

Capiaux: The outstanding 2014 Pinot Noir Wilson Vineyard is a slightly larger cuvée, and again, Capiaux's tendency to make sexy, lush Pinots is well-displayed in this round, juicy, slightly deeper wine than the Gap's Crown, with black cherry, strawberry, darker currants, some loamy earth and possibly a hint of rose petals in this complex, deep, sexy Pinot Noir. **91 pts.** Drink: 2016 – 2022. (Robert M. Parker, Jr.)

Peay: The most complete of these wines, the 2014 Pinot Noir Estate Scallop Shelf is the most aromatically intense and sensual of the Peay estate Pinots. A host of sweet red berry, raspberry, orange peel, mint and cinnamon give the Scallop Shelf its distinctive feminine personality. Silky and gracious on the palate, the 2014 is vivid and exceptionally polished. Another year or two in bottle will only help the wine be at its most expressive. Overall, readers should expect an understated Pinot built on finesse. **94 pts.** (Antonio Galloni)

Estimate: \$900 — \$1,100

LOT No. 25

PETER MICHAEL LES PAVOTS VERTICAL

1 750mL 1992 PETER MICHAEL LES PAVOTS KNIGHTS VALLEY

1 750mL 1994 PETER MICHAEL LES PAVOTS KNIGHTS VALLEY

1 750mL 1995 PETER MICHAEL LES PAVOTS KNIGHTS VALLEY

1 750mL 1996 PETER MICHAEL LES PAVOTS KNIGHTS VALLEY

Donation of Dr. & Mrs. Robert Shoemaker

1992: The 1994 Chardonnays, which were just released, are spectacular, with the ratings I bestowed on them last year confirmed in a tasting in October: Clos du Ciel (93), Cuvee Indigene (95), Mon Plaisir (94), and the lavishly rich, unctuously textured Pointe Rouge (96). The 1992 Les Pavots, reminiscent of a top-class St.-Julien/Pauillac, is the first vintage that has begun to exhibit some complex cedar, lead pencil, and cassis aromas. Medium to full-bodied, with impressive richness, this layered, intense yet balanced wine still needs another 2-3 years of cellaring, although it reveals more immediate charm and secondary

LOT No. 25 CONTINUED

aromas than its three younger siblings. **91 pts.** (Robert M. Parker, Jr.)

1994: The superb 1994 Les Pavots is, to my palate, the finest example of this wine Peter Michael has yet made. Since its bottling, this deep, saturated purple-colored wine has taken on a gorgeous nose of cassis intermixed with violets, licorice, and attractive spicy oak. Sweet, rich, and surprisingly showy for a Les Pavots, this medium to full-bodied wine possesses a luscious, multi-layered texture, outstanding depth, and attractively integrated tannin and acidity. When I tasted it, it was more evolved and delicious than I had anticipated given its recent bottling. **94 pts.** (Robert M. Parker, Jr.)

1995: The black/ruby/purple-colored 1995 Les Pavots (a 73% Cabernet Sauvignon, 14% Merlot, and 13% Cabernet Franc blend), which achieved 13.9% alcohol naturally, reveals a sweet, tobacco, lavender, and cassis-scented nose, medium-bodied, tannic, elegant flavors, outstanding purity, ripeness, and length, yet a measured, restrained style. Less forthcoming than either the 1996 or 1994, this rich, nicely proportioned proprietary red is California's answer to a graceful Medoc. **91 pts.** (Robert M. Parker, Jr.)

1996: The powerhouse, opaque purple/blue-colored 1996 Les Pavots is a blend of 74% Cabernet Sauvignon, 20% Merlot, and 6% Cabernet Franc. The nose offers up blackberry, licorice, cassis, and pain grille aromas. The superb extract, well-defined personality, and smoky, licorice, Asian spice, and blackberry flavors provide a thrilling tasting experience. It was bottled with neither fining nor filtration. There are approximately 2,800 cases of this fabulous effort. **96 pts.** (Robert M. Parker, Jr.)

Estimate: \$750 — \$900

LOT No. 26

FIRST GROWTH ROYALTY

1 750ML 2011 CHÂTEAU MOUTON ROTHSCHILD PAUILLAC

Donation of Don & Angela Woodley

“Every cellar needs some First Growth Bordeaux in it. These are the bottles that you pull out to crown that special occasion, whether it be a milestone birthday or anniversary, the birth of a grandchild, or the celebration of a hard-fought achievement. Life’s great moments are punctuated by these events and made even more memorable by the great wine that accompanied them.”

— T.J. Cole

This delivers a gorgeously pure beam of cassis and cherry compote, with singed apple wood, graphite and iron notes hanging in the background for now. Long and polished through the finish, showing serious depth in reserve. **95 pts.** Drink: 2018 — 2035. (Wine Spectator)

Estimate: \$650 — \$800

LOT No. 27

THE FINEST DESSERT WINES EVER MADE IN AMERICA

1 375ML 1998 SINE QUA NON “MR. K” TBA

1 375ML 1998 SINE QUA NON “MR. K” VIN DE PAILLE

1 375ML 2000 SINE QUA NON “MR. K” THE NOBLE MAN

1 375ML 2003 SINE QUA NON “MR. K” THE ICE MAN

Donation of Mr. James Cunning & Ms. Lisa Stone

“To wine aficionados, Sine Qua Non (Latin for “without which there is nothing”) needs no introduction. The brainchild of artist, iconoclast and self-taught winemaker Manfred Krankl, Sine Qua Non, the epitome of a Cult Winery, produces extremely limited quantities of extraordinarily high-scoring wines, available only to members of their tightly guarded mailing list, with the wine names and the label art (which Krankl paints himself) changing with each vintage. Between 1998 and 2006, Sine Qua Non made a range of mind-bending sweet wines in collaboration with famed Austrian winemaker, Alois Kracher, which ended with Kracher’s untimely death in 2007. Krankl and Kracher found they were of the same mind, and together they were “Mr. K.” These are surely the finest dessert wines ever made in America.”

– T.J. Cole

TBA: The 1998 Mr. K. Viognier Trockenbeereenauslese was made from botrytised Viognier from the Alban Vineyard. There are only 1,245 half bottles. Harvested at 37.8% sugar, it retained 14.5% at bottling. One of the world's most creative wineries, Sine Qua Non is turning out world-class wines of extraordinary complexity and individuality. **96 pts.** (Robert M. Parker, Jr.)

Vin de Paille: The 1998 Mr. K. Semillon Vin de Paille is a low alcohol (7.5%) effort whose grapes were pressed when they ranged between 57-59 brix, almost unheard of numbers. It was fermented on indigenous yeasts for 15 months, and then bottled. **99 pts.** (Robert M. Parker, Jr.)

The Noble Man: This is an absolutely amazing wine, and must be tasted to be believed. The 2000 The Noble Man botrytis wine is 12.2% alcohol, 22.7% residual sugar, and 100% Viognier from the Alban Vineyard. It was harvested at 42o brix. Sadly, this wine can only be purchased via the winery’s mailing list. **96 pts.** (Robert M. Parker, Jr.)

The Ice Man: Krankl sighed when he announced the 2003 Mr. K The Iceman, which was sourced from the Babcock Vineyard, will be the last example since the vineyard is being replanted. With 11.1% alcohol, 236 grams of residual sugar per liter, and 7.62 grams of total acidity per liter, this wine shows a kinky, honeyed intensity with notes of caramelized lychees, honeysuckle, cloves, and peaches. Extremely full-bodied, with unbelievable sweetness as well as fabulous balance, it goes on and on. Like all of these Mr. K sweeties, it’s a meal in itself. **96 pts.** (Robert M. Parker, Jr.)

Estimate: \$1,100 — \$1,400

LOT No. 28

FROM SPAIN’S MOST SENSATIONAL PRODUCER

4 750ML 1994 ALVARO PALACIOS FINCA DOFÍ PRIORAT
(IN ORIGINAL WOODEN CASE)

Donation of Frank & Frances Kelly

LOT No. 28 CONTINUED

“The Palacios Remondo family can boast a winemaking pedigree dating back to 1651. Today, Alvaro Palacios is at the helm of the family domaine and produces some of Spain’s finest wines. Voted Spain’s most sensational wine producer by Wine Spectator, Alvaro Palacios places particular emphasis on vine management and avoids the use of chemicals wherever possible. His wines have big personalities, just like the man himself. This blend of Grenache and Carinyena is an example of a perfectly balanced wine. This is a wine that ages gracefully for decades.”

– T.J. Cole

The superb, backward 1994 Clos Dofi requires 3-5 years of cellaring. The color is a dense saturated purple, and the nose offers up black currant, raspberry, and kirsch aromas intermixed with vanillin and minerals. Tannic and medium-bodied, with exquisite ripeness and overall equilibrium. **95 pts.** (Robert M. Parker, Jr.)

Estimate: \$700 — \$900

LOT No. 29

30TH ANNIVERSARY STICKIES

**2 750mL 1990 JOH. JOS. PRÜM RIESLING AUSLESE MOSEL-SAAR-RUWER
WEHLENER SONNENUHR**

**2 750mL 1990 JOH. JOS. PRÜM RIESLING AUSLESE MOSEL-SAAR-RUWER
GRAACHER HIMMELREICH**

1 750mL 1990 DOMAINE DES BAUMARD COTEAUX DU LAYON

Donation of Dr. & Mrs. Robert Shoemaker

“In a unique and exclusive vertical tasting that Prüm recently hosted for Wine Spectator, more than 20 vintages dating back to 1921 showed remarkable consistency, both in their outstanding quality and style. The extraordinary freshness and vigor exhibited by wines 20, 30, 40 and 50 years old at this tasting confirm the estate’s reputation for making some of the longest-lived, and rarest, white wines in the world.”

– T.J. Cole

Wehlener: An absolute joy to taste. Has wonderful aromas of freshly crushed grapes, flowers and peaches. Medium-bodied and sweet, with impressive fresh grape, honey and melon flavors and a balance of fine acidity. **93 pts.** (Wine Spectator)

Graacher: Has an extremely impressive balance of fine, sweet fruit and elegant acidity. Medium-bodied and medium sweet, with lovely tropical fruit and lemon aromas, a wonderful interplay of luscious tropical fruit and lemon flavors and a steely finish. **92 pts.** (Wine Spectator)

Baumard: Sweet, fruity and spicy, with lively pear, caramel and nutmeg aromas and flavors, echoing orange on the finish. Reminds us of a lighter form of Beaumes de Venise. **87 pts.** (Wine Spectator)

Estimate: \$700 — \$850

LOT No. 30

ZOOBILATION VIP PACKAGE

TWO (2) PREMIUM EXPERIENCE TICKETS TO ZOOBILATION 2021 ON JUNE 11

TWO (2) PASSES TO THE CHAIR'S PRIVATE DEN (ICE MILLER LLP PLATINUM DEN)

OVERNIGHT STAY AT INDIANAPOLIS MARRIOTT DOWNTOWN

LIMO SERVICE TO AND FROM THE EVENT

**Donation of the Indianapolis Zoo, Indianapolis Marriott Downtown,
Ms. Holiday W. Banta and Ice Miller LLP**

Zoobilation 2021: Bayou Bash, presented by AES Indiana is Friday, June 11. Tickets aren't even on sale yet! But you can get this VIP Package tonight to the hottest ticket in town!

Zoobilation is the city's party of the year where you can wander the Zoo for an entire evening eating, drinking, dancing and enjoying a black-tie extravaganza. Guests can sample food from the finest restaurants in Central Indiana serving up marvelous cuisine, listen to live music and enjoy complimentary premium beer, wine, spirits and specialty drinks while socializing and enjoying the summer evening. It is truly a fun-filled party and it's been voted Best Overall Event in Indiana and Best Not-for-Profit Event by the International Special Events Society of Indiana for nine years. You absolutely must experience this incredible evening for yourself!

This lot includes two tickets to Zoobilation and two tickets to the exclusive Premium Experience Party presented by Ice Miller LLP that begins one and a half hours prior to the time that the main gates open to the general admission guests. As a Premium Experience ticket holder, you will have exclusive access to the Crocodile Rock Lounge and special credentials for early admission to the event to begin sampling from the restaurants before the crowds arrive and the lines start to form.

As if all this were not enough, it just so happens that one of the Co-Chairs of this Wine Auction, Holiday W. Banta, is the past Chair of Zoobilation. She has agreed to allow the winning bidder and one guest, full access to her exclusive Ice Miller Platinum den located in a prime spot at the event. Take advantage of the private bar and seating for the entire evening!

Forget about driving home after such an event! You will enjoy limo service between your luxurious room at the Indianapolis Marriott Downtown and the Zoo. Live it up until midnight and then be safely delivered into the lap of luxury at the Indianapolis Marriott Downtown.

This VIP Package is a unique opportunity to experience Zoobilation like a celebrity.

Estimate: \$2,000 — \$3,000



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SECURITY

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ZOO



We protect nature and inspire people to care for our world.

